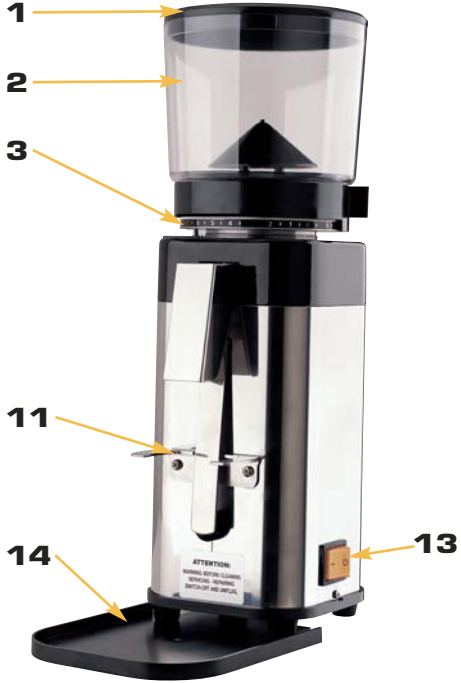
MOKA GRINDER

USE & MAINTENANCE:



1. Hopper Lid
2. Bean Hopper
3. Adjustment Icon
4. Locking Pin
5. Adjustment Guide
6. Dispenser Lid
7. Dispenser Adjustment Knob
8. Dispenser
9. Dispensing Star
10. Tamper
11. Porta-Filter Guide
12. Dispenser Lever
13. On-Off Switch
14. ????

MOKA GRINDER (CONT.)

START - UP "TRIAL RUN"

TO ACHIEVE A PERFECT GRIND FROM YOUR MACHINE, SEVERAL "TRIAL RUNS" MAY BE NECESSARY.

For a truly "Italian Style" espresso or cappuccino: Once the proper setting on the grinder has been determined, it should take a PASQUINI LIVIA 15 - 18 seconds to dispense a 1 1/2-2oz. cup of "Italian Style" espresso. It should appear to have the flow consistency of syrup as it pours into the cup. Adjust the grinder, courser or finer until you achieve the desired result.

1. Load beans into **Bean Hopper (2)**. Do not exceed 2 - 3 day supply.
2. Turn grinder **On**. Grind enough coffee to fill a double-cup porta-filter. Using measuring spoon ("B" see page 5) supplied with machine, use 2 spoonfuls. Test by making espresso coffee. Watch for the flow consistency. (See "adjustments", page 20).
3. Set the desired degree of coarseness / fineness of ground coffee by pushing down on the **Locking Pin (4)** to free the **Adjustment Ring (3)**. Turn clockwise (toward the "-") for finer grind, and counter-clockwise (toward the "+") for coarser grind. Turn towards desired setting and release the **Locking Pin (4)**, allowing adjustment ring to move into the next notch. This will lock it into the desired setting.

NOTE: The higher numbers represent a courser grind. The lower numbers represents a finer grind.

ADJUSTMENTS AND DISPENSING

1. COARSENESS / FINENESS ADJUSTMENT

- If the coffee flow is too fast (i.e. rippling out), the coffee is too coarse; adjust for a finer grind. **Rotate ring clockwise** (toward the "-") or a lower number. Figure A.

Figure A: Rotate Adjustment Ring Clockwise for Finer

- If the coffee flow is too slow (i.e.dripping), the coffee is too fine; adjust for a coarser grind. **Rotate ring counter-clockwise** (toward the "+") or a higher number. Figure B.

Figure B: Rotate Adjustment Ring Counter-Clockwise for Coarser

NOTES ABOUT *ADJUSTMENT RING* (3):

1. Always grind enough for 2 cups and taste your results.
2. After each adjustment, grind approximately 2 seconds and clear the **Dispenser (8)** of any remaining coffee from the previous test by using the dispenser lever. Once dispenser is clean, proceed with the next "trial run".

2. DISPENSING INTO PORTA-FILTER

Pull **Dispenser Lever (12)** forward completely one time to dispense 1 cup, and 2 times to dispense 2 cups.

2A. DISPENSING WITH SELF GRINDER

???Pull **Dispenser Lever (12A)** forward compl

ADJUSTMENTS (CONT.)

3. AMOUNT OF GROUND COFFEE TO BE DISPENSED

Adjust the amount of ground coffee that is dispensed into the porta-filter by rotating the **Dispenser Adjustment Knob (7)** inside the dispensing chamber:

- **Clockwise** to **Decrease** the amount dispensed, and
- **Counter-clockwise** to **Increase** the amount dispensed.

The **Dispensing Star (9)** should be completely covered to a level of approximately 1" above the star as measured from the side of the chamber.

Note: This adjustment should be necessary only one time.

4. DISPENSING

When dispensing, the proper amount in the porta-filter after tamping should leave approximately 1/4" of rim visible. Too much ground coffee in the porta-filter will prevent it from engaging into the group head of the espresso machine.

Note: 1. Do not dispense a single-cup dose in a double-cup porta-filter.

2. Be sure to pack coffee with tamper before installing in machine.

5. MORE TIPS

1. Other factors which may necessitate an adjustment are the degree of humidity in the air and the type of coffee used. Some coffees have more oil content than others. Your flow results and your taste buds should tell you when an adjustment is appropriate.
2. Never put ground coffee into the bean hopper.

The manufacturer reserves the right to modify the appliances presented in this publication without notice.